

andrew James

Multi-functional food mixer



Please read the manual fully before using the appliance and keep the manual safe for future reference.

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Safety guide

When using any electrical appliance, basic safety precautions should always be followed including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas or electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the

extension cord in a position where it can be pulled on by children or animals or be tripped over.

- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Please find the meat grinder attachment under the polystyrene

Appliance specific safety instructions

- Always remove and safely discard of any excess packaging material before using the stand mixer for the first time.
- Always make sure that the appliance is switched off and unplugged after use, before cleaning and before fitting/removing tools or attachments.
- Remove and safely discard the protective cover fitted to the power plug of the appliance to eliminate a possible choking hazard for children.
- During operation, do not place the stand mixer near the edge of a bench or table. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the appliance to move.
- Avoid contact with moving parts and fitted attachments during operation. In order to reduce the risk of injury to persons and/or damage to the mixer always keep hands, hair, clothing, spatulas and other utensils away from moving parts during operation.
- Should an object such as a spoon or spatula fall into the bowl while mixing, immediately turn the Speed Control Dial to the “off” position, unplug the mixer from the power outlet, then remove the object.
- Do not use attachments other than those provided with the stand mixer or the Andrew James Ice cream maker attachment (purchased separately). Use only the beater blade, flexible beater, whisk, dough hook and the Ice cream maker (purchased separately) with the mixer.
- Do not operate the appliance continuously on heavy loads for more than 4 minutes.
- Do not exceed the maximum capacities listed in the manual.
- Before disassembling, ensure that all moving parts have come to a complete stop.
- Always remove the flexi beater, beater blade, whisk, dough hook and Ice cream maker from the mixer before cleaning.

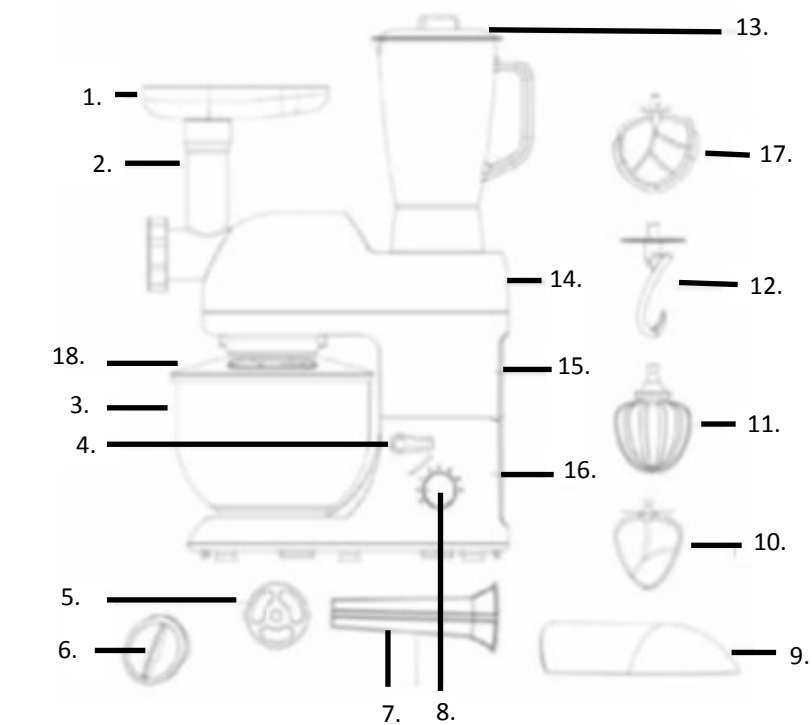
- Do not use outdoors.
- **Do not operate more than one of the appliance functions at the same time. When using the blender attachment the mixer will automatically start, please do not add any attachments to the mixer or use it to mix ingredients whilst blending.**
- **Please note: To use all of the appliances functions apart from the blender attachment, the top cover of the appliance must always be attached. The food mixer will not function unless it is assembled correctly.**

Recommended Running Times

The following usage times are recommended as a maximum. Over usage may lead to the motor over heating or breaking down.

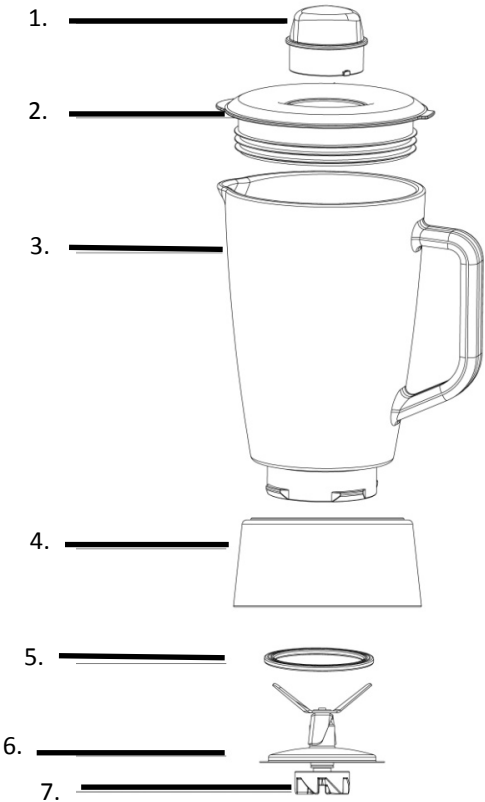
Attachment	Speed Setting	Recommended Running Time	Recommended Resting Time
Egg whisk	1-6	4 minutes	10-15 minutes
Mixing blade	1-4	4 minutes	10-15 minutes
Dough hook	1-3	4 minutes	10-15 minutes
Flexible blade	1-6	4 minutes	10-15 minutes
Meat grinder	6	4 minutes	10-15 minutes
Blender	6	4 minutes	10-15 minutes

Appliance components parts



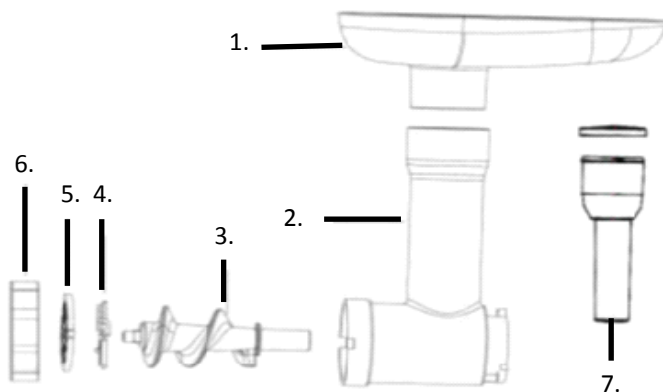
1. Meat Dish	10. Beater Blade
2. Meat Grinder Case	11. Egg Beater
3. Mixing Bowl	12. Dough Hook
4. Small Lever	13. Blender Jar
5. Sausage Holder	14. Upper Housing Cover
6. Front Cover	15. Upper Cover
7. Sausage Tube	16. Lower Cover
8. Speed Control Dial	17. Flexible Beater Blade
9. Caudal Cover	18. Bowl Cover

Blending attachment



1. Measuring Cup	5. Cutting Plate
2. Lid	6. Rotating blade
3. Glass Jar	7. Rotating screw
4. Jar Base	

Meat Grinder attachment



1. Meat Dish

2. Meat grinder case

3. Roller

4. Blade

5. Cutting plate

6. Nut

7. Tamper

Standard accessories

- Main body (1 set)
- Mixing bowl (1 pc)
- Bowl cover (1 pc)
- Beater blade (1 set)
- Dough hook (1 set)
- Egg whisk (1 set)
- Flexible blade (1 set)
- Blender attachment (1 set)
- Meat grinder attachment (1 set)
- Instruction manual (1 pc)
- Ice cream maker attachment (1pc sold separately)

Assembly and use of the blender attachment

1. Place the ingredients into the jar (3) and fix the lid (2) onto the top of the jar by pressing it down. (fig.1.1)
2. Insert the measuring cup (1) into the opening of the lid and turn it until it is locked. (fig. 1.2)
3. Place the blender onto the blender fitting (14) situated on top of the mixer and turn clockwise to lock. The blender is now ready to use. (fig. 1.3 & 1.4)
4. Plug the mixer into the mains supply and turn the speed control dial to the desired speed to operate the blender.
5. Speed setting: Use “3-4 “setting for light usage with liquids. Use the “5-6” setting for a more solid consistency .“P” setting is for ice crushing & short pulse blending.
6. Once the ingredients are blended to the correct consistency, turn the speed control dial to “0” and unplug the mixer from the mains. Once all the moving parts have come to a complete stop, the blender can be removed from the mixer.



Fig. 1.1



Fig. 1.2



Fig. 1.3



Fig. 1.4

Assembly and use of the mixer

1. Make sure the mixer is unplugged from the mains outlet. Open the upper housing cover (14) using the small lever (this should be in the down position) and place the ingredients in the mixing bowl (4). (fig. 2.1)
2. Place the mixing bowl (3) on the mixer plate, and turn the mixing bowl in an anti-clockwise direction until the bowl is in a fixed position. (fig. 2.2)
3. Fix the bowl cover (18) into the locking plate on the underside of the housing cover. Then fix the beater blade (10), dough blade (12) egg whisk (11) or the flexible beater (17) into the blade connector and rotate the blade connector clockwise until it locks firmly. (fig. 2.3)
4. Turn the small lever (4) in the direction of the arrow (on the machine) and press the housing cover (14) downwards with one hand. (fig. 2.4)
5. Insert the power plug into the power socket. Turn the speed control dial (8) to the “P” setting for pulsing or to the desired speed position from 1-6 for longer usage.
6. When the mixture is finished turn the speed control dial (8) to the “0” setting and unplug the mixer from the mains socket.
7. Once all the moving parts have come to a complete stop, lift up the upper housing cover (14) by turning the small lever (4) clockwise you can now remove the mixing bowl (3) from the mixer plate and remove the ingredients. (fig. 2.5)



Fig. 2.1



Fig. 2.2



Fig. 2.3



Fig. 2.4

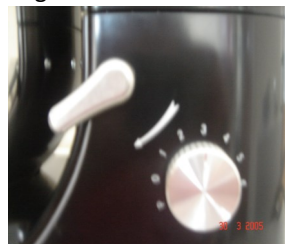


Fig. 2.5

To mix or knead dough:

1. Use a flour to water at a ratio of 5:3.
2. Turn the operating switch to speed 1, mix for 20 seconds, then select speed 2 and mix for 20 seconds. Afterwards select speed 3 and mix for approximately 3 minutes.
3. When filling the mixing bowl, please ensure that the maximum quantity is not exceeded.
4. Maximum quantity of mixture is 2kg.
5. The dough hook should be used.

Whipping egg whites or cream:

1. Turn the operating switch to between speed 4 and speed 6, whip the egg whites without stopping for about 4 minutes (depending on the size of the eggs, until stiff).
2. For whipping cream, whip 250ml fresh cream at speed 4 to 6 for approximately 4 minutes.
3. When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.
4. The egg whisk should be used.

Making Cakes or Pastries

Please use the metal beater blade or flexi beater blade.

Assembling and use of the Meat Grinder Attachment

1. Make sure the mixer is unplugged from the mains outlet. Attach the meat grinder case (2) to the meat grinder inlet situated on the front of the mixer and turn it anti-clockwise till it is correctly positioned. (fig. 3.1)
2. Place the roller (3) into the meat grinder case then fit the blade (4) onto the end of the roller, ensuring the blade faces outwards. (fig. 3.2 & 3.3)
3. Select the desired cutting plate and place the cutting plate onto the blade, making sure that the prongs fit flush with the grooves in the meat grinder case. (fig. 3.4)
4. Hold on to the meat grinder case with one hand and with the other screw the nut onto the meat grinder case making sure it is secure. (fig. 3.5)
5. Put the meat dish (1) onto the top of the meat grinder case. The meat grinder attachment is now ready to operate.
6. Cut the meat into small pieces so that they fit into the tube. Plug the mixer into the mains supply and put the small pieces into the meat dish (1). Turn the mixer to speed 5. Use for no longer than 4 minutes continuously at one time.
7. When all the meat has been processed turn the speed control dial to the "0" setting and unplug the mixer from the mains socket.
8. Once all the moving parts have come to a complete stop, remove the meat grinder for cleaning.



Fig. 3.1



Fig. 3.2



Fig. 3.3



Fig. 3.4



Fig. 3.5

Assembling the sausage attachment

1. Insert the meat grinder case (2) into the inlet in the Multifunctional Food Mixer. Turn and lock into place. (fig. 4.1)
2. Place the roller (3) into the meat grinder case. (fig. 4.2)
3. Place the blade (4) onto the roller followed by the sausage holder (5) and sausage tube (7). (fig. 4.3, 4.4, 4.5)
4. Hold the sausage holder (5) and sausage tube (7) into place, slide the nut over and tighten until the attachments are firmly secured. (fig. 4.6)
5. Slide the sausage skin over the sausage tube.
6. Feed ingredients into the meat dish (1) by using the tamper only.
7. Turn the Mixer on. Allow the meat to move to the end of the sausage attachment then turn the Multi-functional Food Mixer off. Pull the skin over the end of the sausage attachment and tie a knot in the end of the skin. This way, the meat will not fall out of the sausage skin.
8. Restart the mixer. Guide the sausages slowly off the sausage tube, whilst pushing the meat on the meat dish with the food pusher.
9. You should stop the machine when the sausage skin is filled with meat. If there are any air bubbles in the sausage, you can let the air out with a needle. Then repeat steps 7-9 again until finished.
10. Tie and cut any excess skin. Twist sausages to the desired length.
11. Leave the sausages in links overnight in the refrigerator, for best results.



Fig. 4.1



Fig. 4.2



Fig. 4.3



Fig. 4.4



Fig. 4.5



Fig. 4.6

Sausage recipes

Pork Sausage

Pork Shoulder (80% Meat/20% Fat)	900g
Garlic powder	4 tsp
Thyme	2 tsp
Fennel seed	1 tsp
Parsley	1 tsp
Black pepper	2 tsp
Salt	2 tbsp

1. Mince the pork until the desired consistency is reached.
2. In a bowl, add the dry ingredients to the minced pork. Mix with hands until the dry ingredients are evenly distributed.
3. Soak the skins in water for 10 minutes, then feed them onto the sausage attachment.
4. Follow the steps found in “Making sausages”.

Making Kibbeh

Recipe

Mutton	100g
Olive oil	1 tbsp.
Onion, finely chopped	1 onion
All spice	To taste
Salt	To taste
Flour	1 tbsp.

Method

1. Mince mutton once or twice.
2. Fry onion until brown and add minced mutton, all spice, salt and flour.

Shell Recipe

Lean meat	450g
Flour	150g
All Spice	To taste
Nutmeg	1 (finely grated)
Cayenne	To taste
Pepper	To taste

Method

1. Mince the meat three times.
2. Add all of the ingredients to the meat and mix together, in a bowl.
3. Grind the mixture three times.
4. Disassemble by reversing the steps from 1-3 of “assembling the meat grinder” to remove the cutting plate and cutting blade.
5. Place kibbeh attachments A and B onto the feed screw shaft together, fitting the grooves and tongs in the slots (fig. 5.1 & 5.2).
6. Screw cap into place until tight. Do not over tighten (fig.5.3).



Fig. 5.1



Fig. 5.2



Fig. 5.3

7. Feed the shell mixture into the grinder and the kibbeh attachment will form the outer shell for your kibbeh.
8. Stuff the outer shell with the stuffing mixture and form kibbeh before deep frying (Fig. 5.4).

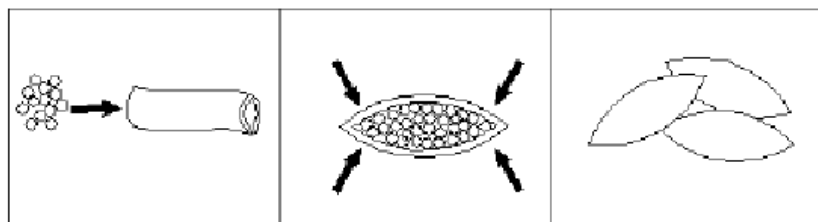


Fig. 5.4

Ice cream maker (attachment purchased separately)

Accessories:

1. Cover& chute
2. Paddle
3. Freezing bowl
4. Mixing bowl



Before first time use

- Wash all parts of the attachment that come into contact with food before using the ice cream maker attachment.
- 24 hours in advance, place the freezing bowl into a plastic bag and then place it into the freezer. Place the paddle and cover into the refrigerator.
- Prepare the ice cream or sorbet mix (refer to recipes). If necessary, allow the mix to cool in a refrigerator.

Safety

- Unplug the machine before fitting or removing parts or cleaning.
- Never put your fingers or utensils down the chute.
- Do not touch moving parts.
- Never freeze ice cream that has fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh, so do not make the ice cream too far in advance.
- Ice cream or sorbet that contains raw eggs should not be given to young children, pregnant women or the elderly.
- To prevent freezer burn, always ensure that hands are well protected when handling the Ice Cream Maker, especially when it is removed from the freezer.

- If the freezing solution appears to be leaking from the Ice Cream Maker discontinue use. The freezing solution is non-toxic.

Using your ice-cream maker

1. Lock the mixing bowl onto the machine. (fig. 6.1)
2. Add the freezing bowl direct from the freezer, then position the paddle. (fig. 6.2)
3. Fit the cover on the top. (fig. 6.3)
4. Lower the mixer head, inserting the metal pin into the plastic hole. If the mixer head won't shut, raise it, then switch the appliance on and off to reposition the metal pin. (fig. 6.3)
5. Switch the machine onto its minimum speed.
6. Using the chute, pour the ice cream or sorbet mix into the Ice Cream Maker. (fig. 6.4)



Fig. 6.1



Fig. 6.2



Fig. 6.3



Fig. 6.4

7. The machine must be switched on before adding the Ice Cream or Sorbet Mix to prevent the mix from immediately freezing on the inside of the bowl.
8. After approx. 30 minutes, the ice cream should be ready to serve. Turn off the mixer.

If the ice cream or sorbet is not to be used immediately, transfer the mix into a suitable container and store it in a freezer until it is required.

Note

In order for the Ice Cream Maker to be operated safely and successfully, the following guidelines should be followed:

- The freezing bowl should be placed in a freezer that is operating at a temperature of -18°C or below for 24 hours before use.
- Do not switch off the mixer until the ice cream or sorbet is ready.
- If the mix has not reached the desired consistency after 45 minutes (The appliance will automatically cut out after 15 minutes of mixing, restart the appliance as normal), switch the mixer off and spoon the ice cream or sorbet into a suitable container and place it in a freezer until it is frozen to the required consistency.
- Do not use metal utensils to remove the mix from the freezing bowl.
- Up to 1 litre (2 pints) of ice cream can be successfully produced at any one time.

Cleaning

- Always switch off and unplug the appliance before removing the attachment from the food mixer.
- Allow the freezing bowl to reach room temperature before attempting to clean it.
- Ensure that all parts of the appliance and attachments are dried properly; failure to clean the appliance properly could result in a film of ice forming in the mixing bowl.
- Do not wash your ice cream maker in the dishwasher.
- It is recommended to store the freezing bowl in a plastic bag in your freezer so that it is always ready for use.

Recipe suggestions

Vanilla Ice cream

Ingredients:

Full fat milk	500ml/ 1 pint
Single cream	125ml/ 1/4 pint
Vanilla essence	5ml/1tsp
Caster sugar	150g/ 6oz
Eggs	3 Yolks

Method

1. Combine the cream, milk and vanilla essence in a pan and bring it almost to the boil. Set it aside to cool slightly.
2. Meanwhile, in a large bowl, whisk the egg yolks and the sugar together until thick and pale in colour.
3. Stirring continuously, pour the milk/cream mix onto the whisked egg and sugar. Ensure that that the sugar is completely dissolved.
4. Return the mix to the pan and over a very low heat; continue to stir it until the mix coats the back of the spoon.
5. Allow the mix to cool thoroughly.
6. Pour the mix into the Ice Cream Maker and mix until firm (about 30 minutes).

Variations:

Chocolate- Omit the cream and replace it with 100g/ 4 oz of plain chocolate that has been melted in a basin over a pan of boiling water.

Nut- add 100g/4 oz of chopped nuts to the ice cream mix just before serving.

Strawberry Ice cream

Ripe strawberries	400g
Double cream	200ml
Caster sugar	75g
Lemon (juice)	1/2

Method:

1. Puree the strawberries.
2. Mix the sugar, cream and lemon juice into the puree.
3. Place the mix in a refrigerator to cool.
4. When the mix is cool, pour it into the ice cream maker and mix until it is firm.

Variations:

Strawberries can be substituted for any soft fruit. The sweetness of the mix will depend on the fruit used, so remember to taste it for sweetness before freezing.

Please note: the length of time that the mix takes to freeze depends on:

- The quantity and composition of the mix.
- The addition of alcohol to the mix will inhibit freezing.
- The original temperature of the mix.
- The room temperature will also affect the mix

Cleaning and maintenance

- **Please ensure that the switch knob is at “0” position and that the plug has been disconnected from the mains socket before cleaning!**
- After use, allow the mixer to cool down before you start to clean it.
- Use a moist cloth and a mild detergent to clean the exterior of the mixer.
- Do not use any abrasive detergents or alcohol when cleaning the interior and exterior of the bowl cover.
- Do not submerge the device in water to clean it.
- The dough beater, egg whisk, mixer beater, flexible beater, mixer bowl and the ice cream maker attachment and bowl are not dishwasher safe.
- The accessories should only be cleaned in warm soapy water and then thoroughly dried.
- The plastic accessories, egg whisk, blender jar and parts, meat grinder tube and parts, should be cleaned with warm soapy water. Do not use any abrasive detergents or wash them in the dishwasher.

Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Correct disposal of this product

This mark indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



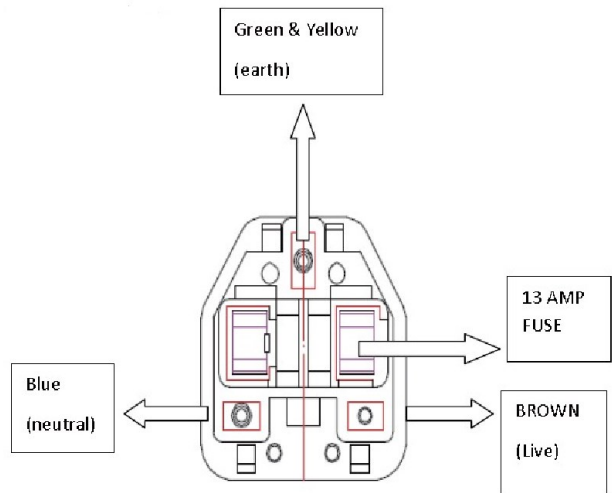
Electrical information

Plug


Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live (Brown)** wire connects to the right- most live (L) terminal nearest to the fuse.
- The **Neutral (Blue)** wire connects to the left-most neutral (N) terminal.
- The **Earth (Green and Yellow)** wire connects to the central, top most earthed (E) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol:  it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket.

If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit <http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/>

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.